

Wedding Plated Dinner

Salad choices (select one):

Roasted Mushroom Salad

Frisee & Watercress topped with fig chevre croutons, heirloom grape tomatoes, roasted creminis, and champagne vinaigrette

Strawberry Kumquat Salad

Spring Mix topped with shaved strawberries, pickled fennel and kumquat poppy seed vinaigrette

Caprese Tower

Heirloom Tomatoes, Ovaline Mozzarella, Orange Balsamic Reduction, Basil Olive Oil Drizzle

Parma Caesar

Hearts of Romaine, Shaved Prosciutto, House made Caesar dressing and Herb croutons

Entrée choices (select two)

Pan Seared Artic Char with Roasted potatoes & olives, shallot cream

Herb Roasted Rack of Lamb, herb cous cous, fennel seed demi

Porcini Crusted Filet of Beef, Smashed Pee wee potatoes, Merlot Demi

Garlic & Herb Mascarpone Roasted Chicken, Ragout of English Pea, Chianti Sauce

Portobello Ravioli, roma tomatoes, basil cream sauce, baby spinach, Parmigiano-Reggiano

Upgrades:

Dual Entrée